

Bouchard Restaurant & Inn

Take Away Menu
\$ 5.00 Packing Fee

Preambules Froids (cold)

*Salade de Mesclun, Vinaigrette de Vin
Rouge 6.75*

Salad of Mixed Baby Lettuces with Red Wine Vinaigrette

Salade aux Poires et au Roquefort 11.75
Mixed Greens, Pears, Roasted Walnut, Blue Cheese and
Balsamic Vinaigrette

*Asperge et Salade de Crabe au Pistou de
l'Estragon 14.50*

Crab Salad with Asparagus, Pickled Tomatoes, and Tarragon
Pesto

Pate de Foie Facon du Chef 13.75
Chef's House Pate served with Toast and Garnish

Preambules Chauds (hot)

Escargot St. Tropez 14.00

Brown Butter Sauce, White Wine, oven Roasted Tomatoes,
Garlic, Olive Oil

Bisque de Homard au Pistou 13.50

Lobster Bisque with Basil and Garlic

Tarte a la Tomate et au Fromage 12.50

Warm Tomato Tart with Boursin and Goat Cheese, Topped
with Truffle Aioli

Entrees

*Saumon au Cinq Epices au Beurre
Blanc de Soy 29.00*

Salmon Slow Roasted, Crusted with Five Spice Blend, over
sautéed Mushrooms, with a Soy Buerre Blanc

Homard et St. Jacques Cardinal 41.75

Re-Stuffed Lobster and Scallops with Truffle. Gruyere Cheese
and Lobster Sauce

Filet de Boeuf, Sauce Bordelaise 36.00

Filet of Beef with a Classic Red Wine Demi-glace Sauce

*Deux Grandes Cotelettes de Carre
d'Agneau, Sauce Fines Herbes 42.00*

Double Chops of Rack of Lamb with Herbs and a Rosemary
Red Wine Reduction Sauce with a Hint of Curry

Filet de Porc aux Pivrons Rouges,

Chevre et Epinard 29.50

Pork Tenderloin with Spinach, Goat Cheese and Red Peppers,
Wrapped in Puff Pastry, with a Roasted Garlic Demi- glaze

*Magret de Canard au Café, Sauce au
Cognac 32.75*

Duck Breast Roasted with a Coffee Crust, Finished with a
Brandy Balsamic Sauce

Desserts 9.50

Tarte a la Pommes

Apple tart with Vanilla Mousse

Crepe au Chocolate

Chocolate Crepe stuffed with White Chocolate Mousse,
Vanilla Sauce

Mousse au Choclat en "Gateau"

Deconstructed Chocolate Cake with Chocolate Ganache and
Chocolate Mousse then top off with Salted Chocolate Chips